



## Banquet Menu\*

### Bit of Everything

Fresh Crudite and Dips  
Assorted Cheeses and Crackers  
Selection of Three:  
Hot Wings and Blue Cheese  
Chicken Fingers  
Cocktail Meatballs  
Stuffed Jalapenos

### Hot and Cold Mix

Fresh Crudite and Dips  
Assorted Cheeses and Crackers  
Selection of Two:  
Hot Wings and Blue Cheese  
Chicken Fingers  
Jalapeno Poppers

### Lite Snacks

Fresh Crudite and Dips  
Hot Wings and Blue Cheese  
Tortilla Chips and Salsa

### **Create a Meal**

Homemade Soup du Jour  
Cracker Basket  
Luncheon Meats & Cheeses  
Selection of Breads & Rolls  
Potato or Macaroni Salad  
Seasonal Fresh Fruit Slices  
Choice of Beverage

### **Outrigger Signature**

Outrigger Sub Sandwich  
Deli Style Cole Slaw  
Potato Chips  
Seasonal Fresh Fruit Slices  
Fresh Baked Cookies  
Choice of Beverage

### **Salad Lovers Delight!**

Caesar Salad with Bronzed Chicken  
Garlic Bread  
Seasonal Fresh Fruit Slices  
Fresh Baked Cookies/Brownies  
Choice of Beverage

Caesar Salad with Gulf Shrimp  
Garlic Bread  
Seasonal Fresh Fruit Slices  
Fresh Baked Cookies/Brownies  
Choice of Beverage

Cobb Salad  
Seasonal Fresh Fruit Slices  
Fresh Baked Cookies & Brownies  
Choice of Beverage

## **Fish and Seafood**

Baked Florida Gulf Grouper  
Tossed Garden Greens  
Fresh Seasonal Vegetable  
Rice Pilaf

Coconut Shrimp  
Tossed Garden Greens  
Fresh Seasonal Vegetable  
Rice Pilaf

Grilled Salmon  
Tossed Garden Greens  
Fresh Seasonal Vegetable  
Rice Pilaf

Grilled Mahi Mahi  
Tossed Garden Greens  
Fresh Seasonal Vegetable  
Rice Pilaf

## **Meat**

Grilled Ribeye Steak  
Tossed Garden Greens  
Fresh Seasonal Vegetable  
Baked or Bronzed New Potatoes

Grilled Pork Chop  
Tossed Garden Greens  
Fresh Seasonal Vegetable  
Baked or Bronzed New Potatoes

All entrees include Chef's Daily Dessert and Choice of Non-Alcoholic  
Beverages

### **Pasta**

Italian Meat Lasagna  
Caesar Salad  
Garlic Breadsticks

Linguine with Meat Sauce  
Caesar Salad  
Garlic Breadsticks

Fettucini Alfredo with Grilled  
Chicken Breast and Broccoli  
Caesar Salad  
Garlic Bread

### **Chicken**

Chicken Marsala  
Tossed Garden Greens  
Fresh Seasonal Vegetable  
Bronzed Potatoes

Baked or BBQ Chicken Quarter  
Tossed Garden Greens  
Fresh Seasonal Vegetable  
Bronzed Potatoes

All entrees include Chef's Daily Dessert and Choice of Non-Alcoholic  
Beverages

**BY THE KEG**

Miller Lite or Budweiser

Prices are per keg and do not include a \$25.00 per hour bartender charge and 18% gratuity.

**BY THE DRINK**

Domestic Beers

House Wine

Call Brand Drinks

Frozen Drinks

Imported Beers

Well Drinks

Top Shelf Drinks

Premium Drinks

Prices are per drink and do not include a \$25.00 per hour bartender charge and 18% gratuity.

### **Eye Opener**

Coffee, Decaf Coffee & Hot Tea  
Chilled Florida Orange Juice

### **Day Brightener**

Coffee, Decaf Coffee & Hot Tea  
Fresh Brewed Ice Tea or  
Assorted Sodas

### **Additional Items**

Fresh Coffee  
Fresh Baked Cookies  
Fresh Seasonal Fruit  
Fresh Baked Muffins/Donuts  
Ice Cream Specialties

### **All-American Buffet**

Fresh Baked Muffins  
Seasonal Fruits  
Selection of Cold Cereal  
Chilled Florida Orange Juice  
Fluffy Scrambled Eggs  
Bacon and Sausage  
Potatoes A'Deckside  
Coffee, Decaf Coffee and Hot Tea

### **Morning Starter**

Selection of Breakfast Breads, Danish  
And Fresh Baked Muffins  
Chilled Florida Orange Juice  
Seasonal Sliced Fruit  
Coffee, Decaf Coffee and Hot Tea

### **Can't Decide Buffet!**

Ribeye Steak  
Chicken Marsala  
Baked Florida Gulf Grouper  
Tossed Garden Greens  
Fresh Seasonal Vegetable  
Crispy New Potatoes  
Chef's Daily Dessert  
Choice of non-alcoholic Beverages

### **Luau under the Stars**

BBQ Baby Back Ribs  
Pulled Pork BBQ  
Corn on the Cob  
Sweet Cole Slaw  
Bronzed Potatoes  
Chef's Daily Dessert  
Choice of non-alcoholic beverages

Add Hamburgers/Hot dogs

### **Beachside Picnic**

BBQ Chicken Quarter  
Corn on the Cob  
Sweet Cole Slaw  
Picnic Style Potato Salad  
Chef's Daily Dessert  
Choice of non-alcoholic Beverages

Add Hamburgers/Hot dogs

### **Burger Beach Barbeque**

Hamburgers  
Hot Dogs  
Corn on the Cob  
Sweet Cole Slaw  
Baked Beans  
Chef's Daily Dessert  
Choice of non-alcoholic beverages

## **Hawaiian Luau**

Crab Ragoon and Egg Roll  
Hawaiian Chicken & Pork Tenderloin on a bed  
Of Pineapple Wild Rice  
Stir Fried Vegetables  
Tiramasu or Coconut Ice Cream  
Lemonade/Soft Drinks

Crab Ragoon and Egg Roll  
Coconut Shrimp and Hawaiian Pork Tenderloin on a bed  
Of Steamed Rice  
Stir Fried Vegetables  
Tiramasu or Coconut Ice Cream  
Lemonade/Soft Drinks

## Picnic

Oven Roasted Chicken and Roasted Pork Tenderloin on a bed  
Of rice pilaf with a special Hawaiian sauce  
Fresh Garden Salad  
Fresh Seasonal Vegetables  
Chef's Special Dessert  
Choice of non-alcoholic beverage

Coconut Shrimp and Roasted Pork Tenderloin on a bed  
Of rice pilaf with a special Hawaiian sauce  
Fresh Garden Salad  
Fresh Seasonal Vegetables  
Chef's Special Dessert  
Choice of non-alcoholic beverage

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- <sup>ii</sup> All prices will be quote at time of booking and are subject to change; do not include 18% gratuities or 6% sales tax. Final head count is due at property 7 days prior to the event. Parties of 30 and less will be set up in the Decksides Café. Parties of 31 – 50 will be set up on the Sundeck. Parties of 50 plus will be set up on the beach under the tent. If party chooses another location a set up fee of up to \$150.00 will be charged. A 50% deposit is due at time of booking; the remainder is due and payable 7 days prior to the event. A facility charge of \$350 will be charged in addition to the prices noted above. Children under the age of 10 will be charged 50% of any above rate.